

BURDOCK + BITTERS



# BAR MENU

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HAPPY HOUR  
COCKTAILS  
BEER  
WINE  
WHISKEY  
LATE NIGHT

OMAHA BAR & LOUNGE

# B+B HOURS

**Come on in, we're open!**

Sunday - Thursday:

**11am-1am**

Friday - Saturday:

**11am-2am**

*\*Happy Hour Specials available  
Sunday - Thursday from 4-6pm*

*\*Late Night Menu available  
each night from 10pm-close*



# HAPPY HOUR

Available Sunday through Thursday 4pm-6pm

**ALL LOCAL SPIRITS \$2 OFF**

**ALL LOCAL CRAFT DRAFT BEERS \$2 OFF**

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## **CRAB HUSHPUPPIES**

Old Bay Aioli · Lump Crab · Pickled Ramps **5**

## **FRIED BRUSSEL SPROUTS**

Fish Sauce Mayo · Cashew Praline **6**

## **CRISPY POTATO WEDGES**

Lemon Pepper · Parmesan · Roasted Garlic Aioli **5**

## **PIZZETTE**

Carmelized · Onion · Chevre · Fig · Arugula **11**

\*add speck 5 | or chicken confit: 6

## **ARTISAN MEAT AND CHEESE PLATE**

Chef's Selection of 2 Meats and 2 Cheeses

Grilled Bread **12**



# CLASSIC COCKTAILS

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A FEW OF THE GREATS THAT HELPED START IT ALL.

## VESPER

A creation of Ian Flemming for his man of intrigue, this martini classic combines Hendrick's Gin, Till American Wheat Vodka, and Lillet Blanc for a velvet smooth cocktail. **12**

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## SIDECAR

The father of sours with a disputed past, a WWI favorite that features Pierre Ferrand Cognac & Dry Curaço, and fresh lemon juice. **15**

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## LAST WORD

A prohibition-era cocktail from the heart of Detroit; Uncle Val's Botanical Gin, Green Chartreuse, Luxardo Maraschino Liqueur, and fresh lime juice unite for a perfectly balanced drink. **14**

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## TORONTO

A pre-prohibition favorite in it's namesake city, this slightly bitter Manhattan riff that showcases Pendleton 1910 and Fernet-Branca **13**

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## HOUSE OLD FASHIONED

Our take on the timeless classic; Nikka Japanese Whisky, Angostura bitters, and orange oil. **16**

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OUR ODE TO THE BLUEJAYS FOR THE 2019 SEASON

## COACH MAC DAQ (DUSTIN FOX)

Enjoy an easy drinking Daquiri variation with Coconut Rum created as a tribute to the home team on the hill top! **10**



# SIGNATURE COCKTAILS

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COCKTAILS CREATED FOR YOU BY OUR BARTENDERS

## BRASS TACK (DUSTIN FOX)

Aged rum and honey strike up a perfect balance in this no-nonsense update of the Rusty Nail. Served up with a cherry. 13

## NEW YORK MINUTE (ALLY NEWLAND)

A fall French 75 with punchy ginger and fresh citrus. Trust us, it'll go down faster than 60 seconds in the Big Apple. 12

## RYE PLANE (TOWNES HAGBERG)

Cool your jets and take a first class sip of this spicy rendition of the classic Paper Plane. 11

## MARY COLLINS (ASHLEY MILLER)

A strikingly handsome rosemary forward Gin & Tonic with bright notes of coriander and charred lemon. 12

## GOLDEN LEAF (COLTON NELSEN)

Ease into fall with this subtly spiced, yet ultra refreshing Cachaça Daiquiri. Don't worry, it'll only be cold for 9 more months. 14

## PB&J OLD FASHIONED (JOTHAM BROWN)

A bitter, sweet, and nutty take on a PB&J with Skrewball Whiskey and a rotating "jelly" note to complete a childhood favorite. 11



# ON TAP

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<b>SEASONAL DRAFT</b> ROTATING SELECTION	7
<b>BELL'S</b> SEASONAL ROTATION 16OZ KALAMAZOO, MI	7
<b>KEG CREEK</b> MOONGOLD APRICOT WHEAT 16OZ GLENWOOD, IA 5.0%	7
<b>KROS STRAIN</b> HELLES CREEK GERMAN STYLE LARGER 16OZ LA VISTA, NE 4.3%	7
<b>STELLA ARTOIS</b> PALE LAGER 16OZ BELGIUM 5.2%	7
<b>PINT NINE</b> IPA 16OZ LA VISTA, NE 7.0%	7
<b>FARNAM HOUSE</b> SCARLET ROOSTER FARMHOUSE AMBER ALE 16OZ OMAHA, NE 6.2%	7
<b>NEBRASKA BREWING COMPANY</b> BRUNETTE NUT BROWN ALE 16OZ OMAHA, NE 4.7%	7
<b>BUSCH LIGHT</b> AMERICAN LIGHT LAGER 16OZ ST. LOUIS, MO 4.1%	7
<b>SEASONAL MOSCOW MULE</b> House Infused Lime Vodka, Stirrings Ginger Liqueur, Peach Liqueur	10
<b>BLACK MANHATTAN (BOURBON &amp; BRANCH)</b> Buffalo Trace Bourbon, Averna Amaro, Angostura Bitters	12



# BEER

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## BOTTLES & CANS

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<b>MICHELOB ULTRA</b> 160Z ST. LOUIS, MO 4.2%	5
<b>BLUE MOON</b> BELGIAN WHITE 120Z DENVER, CO 4.8%	6
<b>BUDWEISER</b> 160Z ST LOUIS, MO 5.0%	6
<b>BUD LIGHT</b> 160Z ST. LOUIS, MO 4.2%	6
<b>COORS LIGHT</b> 160Z GOLDEN, CO 4.2%	6
<b>CORONA LIGHT</b> 120Z MEXICO 4.1%	6
<b>PILSNER URQUELL</b> 120Z CZECH REPUBLIC 4.4%	6
<b>HEINEKEN LIGHT</b> 120Z NETHERLANDS 3.3%	6
<b>MILLER LITE</b> 160Z MILWAUKEE, WI 4.2%	6
<b>MILLSTREAM</b> GERMAN PILSNER 120Z AMANA, IA 5.0%	6
<b>ROLLING ROCK</b> 160Z ST. LOUIS, MO 4.4%	6
<b>KROS STRAIN</b> FAIRY NECTAR IPA 120Z LA VISTA, NE 6.2%	7
<b>PERONI</b> 120Z ITALY 5.1%	7
<b>GUINNESS</b> 160Z IRELAND 4.2%	8
<b>PEACE TREE</b> BLONDE FATALE 120Z KNOXVILLE, IA 8.5%	8
<b>ST PAULI GIRL</b> NON-ALCOHOLIC 120Z ST. LOUIS, MO	5



# WINE

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## BY THE GLASS - WHITES

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<b>DOMAINE LAURIER</b> <i>Brut, Méthode Champenoise, CA</i>	<b>11/40</b>
<b>ALIAS</b> <i>Chardonnay, CA</i>	<b>11/40</b>
<b>CHATEAU TASSIN</b> <i>Bordeaux Blanc, Bordeaux, France</i>	<b>12/44</b>
<b>LE PIANURE</b> <i>Pinot Grigio, Delle Venezie, Italy</i>	<b>10/36</b>
<b>LEONARD KREUSCH</b> <i>Auslese Riesling, Mosel, Germany</i>	<b>13/48</b>
<b>MICHEL PICARD</b> <i>Chenin Blanc, Vouvray, France</i>	<b>11/40</b>

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*\*Inquire with your server for full list of wines by the bottle.*





# WINE

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## BY THE GLASS - REDS

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<b>PREDATOR</b> <i>Cabernet Sauvignon, Lodi, CA</i>	15/56
<b>BOGLE VINEYARDS</b> <i>Merlot, CA</i>	9/32
<b>DAOU VINEYARDS "THE PESSIMIST"</b> <i>Red Blend, Paso Robles, CA</i>	15/56
<b>SEAN MINOR</b> <i>Pinot Noir, CA</i>	14/52
<b>SEGHESIO</b> <i>Zinfandel, Sonoma County, CA</i>	15/56
<b>DECOY</b> <i>Red Blend, Sonoma County, CA</i>	14/52
<b>YALUMBA "Y SERIES"</b> <i>Shiraz, South Australia</i>	11/40

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*\*Inquire with your server for full list of wines by the bottle.*



TOO MUCH OF  
ANYTHING  
IS BAD,  
BUT TOO  
MUCH GOOD  
WHISKEY  
IS BARELY  
ENOUGH

MARK TWAIN

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MARK TWAIN

# WHISKEY

FLIGHTS

## JAPAN

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NIKKA, JAPANESE WHISKY  
ICHIRO'S MALT & GRAIN, JAPANESE BLENDED WHISKY  
KAMIKI, JAPANESE BLENDED MALT WHISKY  
SUNTORY WHISKY TOKI, JAPANESE BLENDED WHISKY

22

## AMERICAN

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SOLDIER VALLEY, BOURBON  
J. RIEGER, KANSAS CITY WHISKEY  
AMADOR, DOUBLE BARREL BOURBON  
HIGH WEST WHISKEY, DOUBLE RYE

18

## IRELAND

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GREEN SPOT, SINGLE POT STILL IRISH WHISKEY  
REDBREAST 12YR, SINGLE POT STILL IRISH WHISKEY  
TEELING, SINGLE GRAIN IRISH WHISKEY  
TYRCONNELL, SINGLE MALT IRISH WHISKEY

22

## SCOTLAND

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GLENMORANGIE 10 YR, HIGHLAND SINGLE MALT SCOTCH  
SPRINGBANK 15 YR, CAMPBELTOWN SINGLE MALT SCOTCH  
ARDBEG 10 YR, ISLAY SINGLE MALT SCOTCH  
AUCHENTOSHAN AMERICAN OAK, LOWLAND SINGLE MALT SCOTCH

22



# WHISKEY

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Japanese, Indian, Rye or Scotch, the diverse, delicate, and complex flavors of whiskey provided inspiration for our growing collection. Taste and discover something new with one of the whiskey flights or sip and indulge one of your favorites. Enjoy!

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## AMERICAN

	PEG	DRAM
	.75 oz	1.5oz
ANGEL'S ENVY	8	15
AMADOR BOURBON	7	13
BASIL HAYDEN'S	6	11
BLANTON'S SINGLE BARREL BOURBON	8	15
BUFFALO TRACE	5	10
COOPER'S CHASE BOURBON	4	7
EAGLE RARE	5	10
ELIJAH CRAIG SMALL BATCH	4	8
FOUR ROSES SINGLE BARREL BOURBON	5	10
HIGH WEST PRAIRIE BOURBON	6	12
HIGH WEST DOUBLE RYE	5	10
HIGH WEST CAMPFIRE	9	17
HIGH WEST RENDEZVOUS RYE	9	17



# WHISKEY

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## AMERICAN CONT.

	PEG DRAM	
	.75 oz	1.5oz
J. RIEGER, KANSAS CITY WHISKEY	5	9
JEFFERSON'S OCEAN AGED AT SEA	10	19
KNOB CREEK TWICE BARRELED RYE	5	10
KNOB CREEK BOURBON	5	10
MAKER'S MARK	5	10
OLD OVERHOLT RYE	4	7
RITTENHOUSE RYE	5	10
SAZERAC RYE	6	11
SOLDIER VALLEY BOURBON	7	15
WHISTLEPIG 10 YR. STRAIGHT RYE	12	21
WOODFORD RESERVE BOURBON	5	10
WOODFORD RESERVE RYE	5	10



# WHISKEY

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## SCOTCH

	.75 oz	1.5 oz
ARDBEG 10 YR.	7	13
ARDBEG AN OA	8	15
ARDBEG UIGEADAIL	10	20
ARDBEG CORRYVRECKAN	12	23
BALVENIE 12 YR. SINGLE BARREL	9	18
CRAIGELLACHIE 13 YR.	7	13
GLENFARCLAS 105 CASK STRENGTH	11	17
GLENFARCLAS 12 YR.	7	13
GLENLIVET 15 YR.	9	18
GLENMORANGIE 10 YR.	6	12
GLENMORANGIE LASANTA	8	15
GLENMORANGIE NECTAR D'OR	11	21
GLENMORANGIE QUINTA RUBAN	8	15
GLENMORANGIE ASTAR	11	21
HAZELBURN 10 YR.	9	18
HIGHLAND PARK 12 YR.	7	14
JOHNNIE WALKER BLACK LABEL	5	10
KILCHOMAN MACHIR BAY	8	15
LAGAVULIN 16 YR.	11	21



# WHISKEY

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## SCOTCH CONT.

	.75 oz	1.5 oz
MACALLAN 12 YR.	9	18
MACALLAN 15 YR.	14	28
LAPHROAIG 10 YR.	6	12
SPRINGBANK 15 YR.	13	26
SPRINGBANK 18 YR.	25	49

## WORLD WHISK(E)Y

	.75 oz	1.5 oz
GREEN SPOT, IRELAND	8	16
YELLOW SPOT, IRELAND	13	26
REDBREAST 12 YR., IRELAND	10	20
TYRCONNELL, IRELAND	5	9
KAMIKI, JAPAN	9	17
NIKKA COFFEY GRAIN WHISKY, JAPAN	8	16
ICHIRO'S MALT AND GRAIN, JAPAN	12	23
TOKI BLENDED WHISKY, JAPAN	5	9
KAVALAN SINGLE MALT, TAIWAN	11	21
PAUL JOHN CLASSIC, INDIA	10	19
PAUL JOHN EDITED, INDIA	7	13
PAUL JOHN BOLD, INDIA	8	15



# MOCKTAILS

0% alcohol, 100% delicious

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## **Shrub and Soda - \$7**

Seasonally driven house made shrubs, syrups, and fresh juices combined with soda

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## **Apple Pie - \$7**

A crisp apple and winter spice drink to get you in the mood for the fall

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## **Craftsman's Choice - \$7**

Let our bartenders create a one-of-a-kind mocktail

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## **Fresh Squeezed Sparkling Lemonade/Limeade - \$5**





# SNACKS

**DEVEILED EGGS** 7  
Pickled Mustard Seed · Coppa Crisps · Chili Thread

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**SMOKED AND FRIED CHI CHI** 8  
Red Pepper Aioli

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**CRISPY POTATO WEDGES** 6  
Lemon Pepper · Parmesan · Roasted Garlic Aioli

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**FRIED CHEESE CURDS** 8  
Alma White Cheddar Curds · Stout Aioli

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**FRIED BRUSSELS SPROUTS** 8  
Fish Sauce Mayo · Cashew Praline

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**CRAB HUSHPUPPIES** 7  
Old Bay Aioli · Lump Crab · Pickled Ramps

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# SHARED PLATES

**CHARCUTERIE BOARD 22**

Artisan Meat and Cheese · House Condiment  
Grilled Bread

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**NEW ENGLAND SEAFOOD CHOWDER 15**

Mussels · Shrimp · Crab · Potato  
Celery · Lardon

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**PIZZETTE 11**

Caramelized Onion · Chevre · Fig  
Arugula  
\*add speck 5 | or chicken confit: 6

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**HOUSE-MADE HUMMUS 8**

Vegetable Crudites · Lavash Cracker

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**CURRY PUMPKIN RISOTTO 12**

Roasted Pumpkin · Sour Apple  
Yogurt

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**PLUM CREEK FARMS CHICKEN WINGS 14**

Scallion · House Carolina BBQ  
\*char buffed: 17

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# SALADS & SOUPS

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**SEASONALLY INSPIRED SALAD** 12

Please Enquire on our Current Feature

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**FLAKED SALMON SALAD** 12

Field Greens · Bay Leaf Vinaigrette  
Pickled Blueberry · Pickled Onion · Granola

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**MIXED GREEN SALAD** 9

Honey Shallot Vinaigrette · Marinated Tomato  
Chevre · Toasted Almonds

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**TOSSED CAESAR SALAD** 9

Romaine Hearts · Parmesan · Buttered Crouton  
\*add white anchovy 3

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**TRUFFLE POTATO SOUP** 9

Fried Potato · Crispy Leek · Scallion Creme Fraiche

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**SEASONAL SOUP** 9

Please Enquire on Our Current Feature

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**SOUP AND SALAD COMBO** 13

Cup of Soup and a Small Caesar  
or Mixed Green Salad

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*\*\* add-on: Shrimp 6 | Confit Chicken Thighs 6 | NY Strip 9*



# MAIN PLATES

**CAPITOL DISTRICT REUBEN 13**

Brisket · House Kraut · House Mustard · Gruyere  
Caraway Bread

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**IMPERIAL WAGYU BURGER 14**

Oyster Mushroom · Pickled Red Onion · Green Leaf  
Pretzel Bun  
\*\*add bacon 2

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**TRUEBRIDGE FARMS CUBANO 13**

Tasso Ham · Braised Pork · Swiss · Pickles  
Mustard

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**PLUM CREEK FARMS CHICKEN PHILLY 14**

Red Pepper · Onion · Mozzarella  
Spicy Cheese Sauce

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\*\*all sandwiches with choice of fries · house chips · house salad

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**MORGAN RANCH WAGYU STEAK 34**

Roasted Parsnip · Sweet & Sour Carrot · Seared Pearl Onion  
Pomme Puree

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**FAROE ISLAND SALMON 28**

Spelt Risotto · Fried Brussels · Lemon Buerre Blanc



# DESSERT

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**FALL APPLE GALETTE** 8

Grains of Paradise / Brandy Salted Caramel  
\*add a la mode 2

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**ACORN SQUASH CHEESECAKE** 8

Smoked Gouda & Sage Crumb / Brown Sugar Glaze  
Candied Acorn Squash

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**CHOCOLATE PANNA COTTA** 8

Marshmallow Fluf / Graham Crumb / Meringue

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# AFTER DINNER

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## AFTER DINNER

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### CRAFTSMEN FAVORITES

NIKKA COFFEY GRAIN <i>Japanese Whisky</i>	16
AVERNA AMARO LIQUEUR <i>Italian Bitter Digestif</i>	7

### DESSERT + FORTIFIED WINES

QUINTA DO INFANTADO <i>Tawny Port NV</i>	14
JONES OF WASHINGTON <i>Late Harvest Viognier</i>	13
PIEDRA LUENGA <i>Olorosso Sherry NV</i>	14
MAESTRO SIERRA <i>Amontillado 12 Year Sherry</i>	18

### EAU-DE-VIE

PIERRE FERRAND AMBRÉ	
<i>1er Cru Grande Champagne Cognac</i>	12
CHRISTIAN DROUIN <i>Calvados</i>	8
DARON <i>Calvados Fine</i>	10
D'USSE <i>Cognac VSOP</i>	15
G. E. MASSÉNEZ <i>KIRSCHWASSER Cherry Brandy</i>	10



# LATE NIGHT MENU

Served 10 PM - Close

## ANSON MILLS CRAB HUSHPUPIES

Old Bay Aioli · Lump Crab · Pickled Ramps **7**

## FRIED CHEESE CURDS

Alma White Cheddar Curds · Stout Aioli **8**

## FRIED BRUSSEL SPROUTS

Fish Sauce Mayo · Cashew Praline **8**

## CRISPY POTATO WEDGES

Lemon Pepper · Parmesan · Roasted Garlic Aioli **6**

## PRETZEL BITES

Sea Salt · Whole Grain Mustard Aioli **7**

## SMOKED AND FRIED CHI CHI

Red Pepper Aioli **8**

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## CRISPY CHICKEN WINGS

Scallion · Carolina BBQ · Ranch or Blue Cheese **14**

\*char buffed **17**

## LOCAL WAGYU BURGER

Oyster Mushroom · Gruyere · Iceberg · Brioche Bun · Fries **14**

\*add a fried egg to your sandwich: **2**

## BURDOCK TACOS

Pork Carnitas or Veggie with Salsa Verde or Salsa Roja **12**

**Pork Taco** | Braised Pork Shoulder · Onion · Cilantro · Flour Tortilla and Lime

**Veggie Taco** | Grilled Marinated Oyster Mushroom · Roasted Red Pepper

Cilantro · Onion · Flour Tortilla · Lime

## MIXED GREENS SALAD

Field Greens · Marinated Tomato · Almonds

Chevre · Honey Shallot Vinaigrette **9**

\*add-on: Shrimp **6** | Confit Chicken Thighs **6** | NY Strip **9**

## CHOCOLATE BEIGNETS

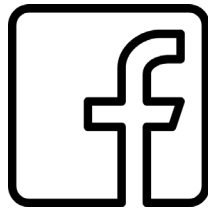
Guinness · Salted Caramel **6**



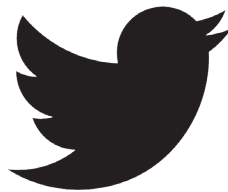
# GIVE US A SHOUT-OUT BELOW



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